

KVELDSMENY

FORRETTER

STEKT KAMSKJELL, 165,-
Med fermentert reddik, eple,
smørsaus og surdeig crumbs
Inneholder: Bløtdyr, melk, sulfitt

SOPPSUPPE, 185,-
Med trøffel foam og stekt sopp,
urte olje
Inneholder: Melk, sulfitt

HOVEDRETTER

DAGENS FANGST, 375,-
Serveres med skaldyrsaus, erter pure og
grønnsaker
Inneholder: Fisk, melk, selleri, sulfitt, skaldyr

DAGENS KJØTT, 385,-
Med jordskokkpuré,
kyllingsaus og grønnsaker
Inneholder: Melk, selleri, sulfitt

VEGETAR, 295,-
Smørstekt gnocchi med brunet smør,
luftig safrankrem, bakte grønnsaker
og syltet løksafransaus, bakte grønnsaker,
jærost og syltetrødløk
Inneholder: Melk, selleri, sulfitt, hvete

KREMET FISKESUPPE, 165/235,-
Hvit fisk, reker, blåskjellkraft, fennikel,
hjemmelaget brød
Inneholder: Melk, fisk, bløtdyr, skaldyr, hvete

DAGENS PASTA, 255,-
Serveres til kl. 18.00, eller til det er tomt
Inneholder: Gluten og varierer

DESSERT

MOZZARELLA PANNA COTTA, 165,-
Tomat- og jordbær-jam
basilikum sorbet
Inneholder: Melk, hvete, nøtter

VALRHONA SJOKOLADE, 175,-
Valrhona sjokoladekrem, mandelcrumble,
hjemmelaget sorbet
Inneholder: Melk, nøtter, hvete, egg

GULROTKAKE, 120,-
Med vaniljeis
Inneholder: Melk, nøtter, hvete, egg

KOKKENS AMUSE BOUCHE, KR 195,-
En liten overraskende
munnfull før måltidet.
Serveres med et glass
fra baren



SESONGENS 3 - 5 RETTER

STEKT KAMSKJELL

DAGENS FANGST

DAGENS KJØTT

OST

MOZZARELLA PANNA COTTA

3- retter: 625,-

4 - retter: 695,-

5 - retter: 720,-

SNACKS

SPEKEFAT, 169,-
Aioli, hjemmelaget brød
Inneholder: Hvete, spelt, egg, sennep, sulfitt

OSTEFAT, 179,-
Søt kompott, noe sprøtt
Inneholder: Hvete, spelt, melk

JA TAKK, BEGGE DELER! 355,-
Ost og spekemat med flatbrød, aioli, oliven
Inneholder: Hvete, spelt, melk, egg, sennep, sulfitt

HUMMUS, 85,-
Hjemmelaget brød
Inneholder: Hvete, sulfitt, nøtter, sesam

FROSTA CHIPS, 45,-

EVENING MENU

STARTERS

PAN-SEARED SCALLOPS, 165,-

With fermented radish, butter sauce, and sourdough flakes

Contains: Shellfish, milk, sulfites

MUSHROOM SOUP, 180,-

With fried mushrooms, truffle foam, and herb oil

Contains: Milk, sulfites

MAINS

CATCH OF THE DAY, 375,-

Served with pea purée, shellfish sauce, and vegetables

Contains: Milk, celery, fish, sulfites, shellfish

MEAT OF THE DAY, 385,-

With Jerusalem artichoke purée, chicken sauce, and vegetables

Contains: Milk, celery, sulfites,

VEGETARIAN, 295,-

Pan-fried gnocchi with brown butter, airy saffron cream, baked vegetables, and pickled onion

Contains: Milk, celery, sulfites, wheat

CREAMY FISH SOUP, 165/235,-

White fish, shrimp, mussel stock, fennel, homemade bread

Contains: Milk, fish, molluscs, shellfish, gluten

CHEF'S PASTA, 255,-

Served until 18.00 or until it's empty

Contains: Gluten and varies

DESSERT

MOZZARELLA PANNA COTTA, 165,-

With strawberry purée and basil sorbet

Contains: Milk, wheat, nuts

VALRHONA CHOCOLATE, 175,-

Valrhona chocolate cream, almond crumble, homemade sorbet

Contains: Milk, eggs, nuts, wheat

CARROT CAKE, 120,-

Vanilla icecream

Contains: Milk, nuts, wheat, egg

AMUSE BOUCHE, 195,-

Something special
from the kitchen
and from the bar



SEASONAL 3 - 5 COURSES

PAN-SEARED SCALLOPS

CATCH OF THE DAY

MEAT OF THE DAY

CHEESE

MOZZARELLA PANNA COTTA

3 - course: 625,-

4 - course: 695,-

5 - course: 720,-

SNACKS

CURED MEATS, 169,-

Norwegian cured meats, aioli, bread

Contains: Wheat, spelt, egg, mustard, sulphites

CHEESE PLATTER, 179,-

Norwegian cheese with flatbread, homemade compote

Contains: Milk, wheat, spelt

YES, GIMME BOTH! 355,-

Norwegian cheese and cured meats, flatbread, aioli, olives

Contains: Wheat, spelt, egg, milk, mustard, sulphites

HUMMUS, 85,-

Homemade bread

Contains: Wheat, sulphites, nuts, sesame

POTATO CHIPS, 45,-

Crisps Frosta in Trøndelag